



IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

First Named

Inventor : Donald G. Dahlstrom et al.

Appln. No. : 09/478,321

Filed : January 6, 2000

Title : PASTA FILATA

Docket No. : LL11.12-0050

Group Art Unit: 1761

Examiner: C. Paden

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06-05-01
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AMENDMENT

SENT VIA EXPRESS MAIL

Assistant Commissioner for Patents
Washington, D.C. 20231

Express Mail No.: EL705878704US

Sir:

This is in response to the Office Action mailed on March 6, 2001. Please amend the above-identified application as follows:

IN THE CLAIMS

Please amend claims 1, 9, 14, 43, 47, 50, 51, 57, 70 and 76-80 (marked up version attached in Appendix), cancel claims 2, 8, 13, 18, 20, 74 and 75 and add claims 81-126 such that pending claims 1, 3-7, 9-17, 19, 21-73 and 76-126 are as follows:

1. (Amended) A process of manufacturing a pasta filata cheese or a mozzarella-like cheese comprising:

providing a milk composition having a selected protein and fat composition;
pasteurizing the milk composition;
forming a coagulum from the milk composition;
cutting the coagulum to separate curd and whey;
draining the whey from the curd;

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02 FC:102

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